



OYSTER SHELL COOKIES

Ingredients

- ❖ 3/4 Cup White Sugar
- ❖ 2/3 Cup Vegetable Oil
- ❖ 2 Teaspoons of Baking Powder
- ❖ 2 Teaspoons of Vanilla Extract
- ❖ 1/2 Teaspoon of Salt
- ❖ 2 Room Temperature Eggs
- ❖ 2 Cups of White All-Purpose Flour
- ❖ Frosting and White Gumballs

Tools

- ❖ Metal Whisk
- ❖ Spatula
- ❖ Cookie Sheets
- ❖ Parchment Paper
- ❖ 2 Large Bowls
- ❖ Measuring Spoons and Cups
- ❖ Electric Mixer (Optional)
- ❖ Piping Bag with A Tip

Note:

This recipe is for a full batch of cookies, anywhere between 18-24 depending on how small or big you want your cookies. The recipe for the small batch 6 cookies (or 3 sandwiched together) we made in our video is as follows:

Melt 4 tablespoons of butter/margarine. Pour the margarine in a large bowl and add in 1/3 cup sugar, 1 large egg yolk, and 1 teaspoon vanilla extract. Mix until combined. Add to that bowl 1/2 cup + 2 tablespoons flour, 1/4 teaspoon of baking soda and 1/8 teaspoon salt. Mix until just combined (you don't see anymore flour).

Make 6 cookies (3 sandwiched together) and put them on a baking sheet. Bake on 350°F for 8 minutes.

Step 1:

Allow an adult to preheat the oven to 350°F.

Line two baking sheets with parchment paper and put them on the side for later on.

In a large bowl, mix together the sugar, oil, baking powder, vanilla extract, salt and eggs.

You can mix by hand with a spoon or with an electric mixer. Mix until all of it is combined together.



Step 2:

Slowly mix in all of the flour.

If you're using an electric mixer, bring the speed down to low so the flour doesn't go flying everywhere.

Don't overmix at this point! Once all of the flour has been mixed in, stop mixing so the dough doesn't become too sticky.



Step 3:

Using a teaspoon or your fingers, make small balls of dough. You want to make sure each cookie has a match so it can be sandwiched.

Put the cookies on the baking sheet and press down with your palm so they flatten out.

Bake 5-7 minutes, until soft and set. They will finish baking and setting on the counter.



Step 4:

Match up the cooled cookies so you know which ones to sandwich together based on size.

Fill a piping bag with frosting – whatever color you want it to be. Fit the piping bag with a tip so the frosting comes out in a swirl shape.

An easy way to fill a piping bag is to put it folded open in a cup and use the cup to hold the bag open while you fill it.



Step 5:

Pipe frosting in a swirled circle onto one half of the cookie.

Put the second cookie gently sandwiched on top, but facing upward, so the shell looks like it's opening.

Put a white gumball, mini marshmallow or small white candy in the middle, sticking it to the frosting, for the oyster pearl.





**Let's see your
masterpiece!**

